Escondido Orange Association Packing House (Calfame Packing Plant)
1155 West Mission Avenue
Escondido
San Diego County
California

HAER No. CA-69

HAER CAL, 37-ESCO,

PHOTOGRAPHS

WRITTEN HISTORICAL AND DESCRIPTIVE DATA

Historic American Engineering Record National Park Service Western Region Department of Interior San Francisco, California 94102

HAER CAL, 37-ESCO,

HISTORIC AMERICAN ENGINEERING RECORD

ESCONDIDO ORANGE ASSOCIATION PACKING HOUSE

HAER NO. CA-69

(Calfame Packing Plant)

Location:

1155 West Mission Avenue

San Diego County Escondido, California

U.S.G.S. 7.5 minute Escondido Quadrangle,

11.490550.3664850

Date of Construction: 1934-1935. Addition 1972.

Architect:

William W. Ache

Builder:

William P. Neil Company, Ltd.

Original Owner:

Escondido Orange Association

Present Owner:

API Properties Associates III

c/o Paramount Citrus Association, Inc.

Suite 3801

12233 West Olympic Boulevard

Los Angeles, CA 90064

Present Use:

Vacant. Former citrus packing plant will

be demolished.

Significance:

The building is one of two major packing houses constructed in response to the rapid expansion of the Escondido Valley citrus industry. It was designed by W. W. Ache, a prominent designer of fruit packing plants and built by the Escondido Orange Association in 1934. When originally constructed, the building was touted as being the most up-to-date in the California citrus packing industry and as having the widest Arch-Rib trussless

roof ever installed.

Report Prepared

by:

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Date:

June 1989

PART I. HISTORICAL INFORMATION

Escondido, 30 miles north of San Diego, had an estimated population of 86,900 in 1987. Long a retail and business center for the rich agricultural area in northern San Diego County, Escondido has evolved from an agricultural community to a rapidly growing and diverse service and manufacturing center. Interstate 15 links Escondido with San Diego 30 miles south and eastern Los Angeles metropolitan area 60 miles north.

The town of Escondido ("hidden" in Spanish) was laid out in 1885 from the Wolfskill Ranch, which was a portion of the original Rancho Rincon del Diablo Spanish land grant. The rich soils of the Escondido Valley gave rise to fruit growing, among other agricultural pursuits, in the late 1800s. Escondido was incorporated on October 8, 1888 and became the business and processing center for the burgeoning agricultural district. In 1894 Henry Timkin purchased the Thomas Ranch and soon built a packing shed to process his fruit. The Lovelesss Fruit Company also established a packing house. In 1908 the Sunkist citrus packing house was constructed by the local unit of the California Fruit Growers Exchange. The wooden structure was located near the Santa Fe train depot.

According to a May 1916 article in the <u>California Citrograph</u>, Escondido was a thriving community of 2,000 situated in "A land flowing with milk and honey," where:

... there is ripe fruit on the tree or vine all the year around. The soil and climate make it possible to produce at a profit practically everything that can be grown anywhere except in tropical climates.

Southern California can boast of no more thrifty groves of oranges, lemons and pomelos, or of no more profitable vineyards, than those found in Escondido.

CITRUS FRUITS, Lemons reach a high state of perfection in Escondido. They mature early and the conditions of soil and climate make for superior quality. The output of the Valley is some 300 cars, worth nearly \$300,000, and constantly increasing.

The citrus fruit acreage in the valley has been increased to about 600, of which 450 acres are full bearing, the other newly planted. The orange crop amounts to about 75 carloads.

By 1928, the Escondido acreage planted in citrus trees had increased to almost 2,800. Almost half of this area, 1,017 acres, was classified as non-bearing. Since over 900 of these non-bearing acres were young trees (four years or younger), a great expansion in citrus production was projected when the trees reached full maturity (10 to 20 years old). Of the total acreage, 1,373 was in lemons, 978 in Valencia oranges, 358 in Washington Navels, 6 acres in tangerines, 7.5 acres in grapefruit, and 24.5 acres in miscellaneous varieties. During the 1927 packing season, the two Escondido packing houses shipped 284 cars of lemons and 179 cares of oranges, for a total of 463 cars (out-of-state shipments).

Because of the tremendous growth in both orange and lemon production, in 1928 the Escondido Citrus Union and Escondido Fruit Growers Association voted to dissolve and form two new organizations: the Escondido Lemon Association and the Escondido Orange Association (EOA). Both organizations were growers' cooperatives which were division of the San Diego County Fruit Growers Exchange and, in turn, the California Fruit Growers Exchange. The cooperative organization was formed in response to the adversities that citrus growers faced in the late-1880s and early-1890s with marketing their expanding crops. The concept of cooperative action was spawned in 1884 at a mass meeting of growers in Los Angeles. By 1895, cooperative marketing was permanently established. The local packing associations worked to adopt better packing methods and consistent quality by grading and inspection. They banded into district exchanges to gain efficiencies in shipping and marketing. Advertising, offered by the state exchange, greatly expanded the marketing capability of the growers. Commencing in 1907, in an effort to increase consumer demand, the California Fruit Growers Exchange began advertising. Sunkist was the name chosen to define a specific level of quality to the consumer. At the time of the initial advertising campaign in 1907, per capita consumption of oranges was 20; by 1925 per capita consumption increased to 58. According to W.B. Geissinger, Assistant Advertising Manager of the California Fruit Growers Exchange:

Of the 58 oranges which each of the 120,000,000 people comprising the American market now eat in a year, 36 come from California, and 22 from Florida and other sources. Of the 36 from California, 25 are marketed through the Exchange and 16 of them are 'Sunkist.' Four out of five lemons come from California

. . .

Sunkist advertising is not primarily competitive. Its big purpose is to increase the total demand for oranges and lemons whatever the source or grade. Only in this way can demand be kept ahead of supply. However, years of consistently honest grading, square dealing, quantity distribution and truthful national advertising has established the Sunkist brand pre-eminent with the public and gives it a decided preference in the markets.

The packing industry in Escondido took a large step forward in 1929 when the Sunkist packing house of the Escondido Lemon Association was dedicated. The \$165,000 Spanish-style building, with dimensions of 350 by 160 feet, was touted as "one of the largest and certainly most modern of all the lemon houses."

The California Citrograph provided its annual summary of the citrus industry's importance to Escondido in November 1932. The resume of the year's accomplishments were reprinted from H. E. Crenshaw's column in the Escondido Times Advocate. (Crenshaw's byline appeared in articles reporting the news of the local citrus industry.) Crenshaw reported that 1,074 carloads of citrus with a value of \$804,000 was shipped from Escondido. They comprised: lemons, 525 cars; Valencia oranges, 385; navels, 141; grapefruit, 20; tangerines, 2; and miscellaneous, 1. The total acreage of citrus trees was 5,240, with 3,075 in Valencia oranges; 520 in navel oranges; 1,450 in lemons; and 200 in grapefruit. The importance of the citrus industry was stated as follows:

The citrus industry has proven a big boon to Escondido and has been highly responsible for carrying this community through the world-wide depression with the absence of suffering that has been so marked in other communities of the county. Hundreds of Escondidans are employed by the citrus industry and the merchants have thereby benefitted.

Harry Crenshaw, in his <u>Times-Advocate</u> column of June 4, 1934, reported busy days at the three local packing houses. A small army of men and women were "plenty busy" at the peak of the shipping season in getting fruit packed and rolling to eastern markets. "Our job just now is to see that those two great aids to any well-regulated summer--orange and lemon-- are available in adequate quality." On June 18, it was reported that the warm weather in the East was resulting in a favorable orange and lemon market, prices were still high, and the previous week's shipments were the greatest Escondido

had ever sent out.8

Because of the strong market and the rising production of the local orange growers, the Escondido Orange Association (EOA) was contemplating the construction of a new packing house. Careful planning of picking and packing operations had enabled the old facilities to meet demands until the 1934 season. But in 1934 the heavy production of Valencias overwhelmed the plant even when working double shift and all day Sundays. Because of this, the opportunity to ship when the market was the highest was lost. The old plant had no room for expansion; thus, a new site was sought.

The headlines of the August 8, 1934 <u>Times Advocate</u> announced that the Escondido Orange Association was proposing a large new packing house. A meeting of the association would be held on Tuesday. Tentative plans had been made and a 25-acre tract owned by Mrs. M. L. Howell was under option by the EOA directors. As reported, a 300 by 120 feet building designed by W. W. Ache was planned. The membership would be asked to sanction the \$80,000 project.

On August 15 the <u>Times-Advocate</u>, which carried the headline: "Members Vote to Construct New Orange Association Packing House," announced that a new packing house would be constructed. The new house would process both oranges and grapefruits. It was predicted that work would begin in a month; an estimated \$140,000 to \$150,000 would be expended for land, new equipment, and construction. The plant would be constructed on the Howell property, just outside the northwestern city limits near the Santa Fe line.

In less than two months, construction of the new orange house was underway; excavation commenced on October 2. Two weeks later, on October 15, the Escondido Lemon Association began an addition to its packing house when a giant power shovel commenced excavation. Costing \$85,000, the addition would be 103 by 332 feet in size. Major improvements were being made by the local cooperatives in anticipation of the growth of the Escondido area citrus crops. According to the Times-Advocate: "It just goes to show how Escondido is growing and that depressions do not make such a dent in a solid, substantial community like Escondido."

On December 7, the <u>Times-Advocate</u> pointed with pride to an article in the November issue of the <u>California Citrograph</u> which had published an article about Escondido's new Sunkist orange growers packing house. The <u>Times-Advocate</u> reproduced

an artist's sketch of the structure and the entire article:

That the new packing house of the Escondido Orange Association at Escondido will be a thing of beauty as well as utility may be seen from the above reproduction of a sketch make by the artist, Norman Alpaugh, for W. W. Ache, Los Angeles architect who drew the plans for the building. This is just one of several packing houses designed by Mr. Ache in the past few years.

Excavation work of the new building started on October 2 and the plant will be ready for operation with the next Valencia season. The structure will be 120 by 300 feet in size, of one story and basement. It will be situated on a 23-acre site on the corner of the state highway and Metcalfe street, just north of the city of Escondido. There will be 24 coloring rooms in the basement, each having a capacity for 1400 field boxes of fruit. Cold air circulation will be provided to cool the fruit down to secure optimum coloring conditions.

One complete unit of five sizers will be installed and there will be room for a second unit. Because of the rapid expansion of shipments from that area, much of which is from young trees, the back wall of the plant will be made of stucco on wood construction. When it becomes necessary to add a third unit to the building this wall can be knocked out and the building extended. A fertilizer storage building, a box shed and a heating plant will also be erected.

W. L. Carson, manager of the association, states that at present the Escondido Orange Association has a member-ship of 450 growers controlling 5200 acres and taking in a district 40 miles long and 20 miles wide. The present plant, the one to be replaced, he says, is not large enough and is not built to properly maintain temperatures for coloring oranges.

The building program provides for the erection of a precooling plant when and if that becomes necessary or desirable.

The Sunday, January 6, 1934 edition of the <u>San Diego Union</u> opened its second section with the banner headline: "Growth Of Citrus Industry Forces Record Expansion." According to the <u>Union</u>: "Tremendous growth of Escondido in the last 10 years as a citrus center of the state has resulted in the start this year of the largest building program of citrus

packing units in the history of this community." The article described the projects and featured photographs of the work in progress. The <u>Times-Advocate</u> edition of January 8 included the same photographs under the headline: "Escondido Is Preparing for Future In Citrus Industry." It reiterated the importance of Escondido's number-one industry and emphasized that the projects undertaken by the Escondido orange and lemon associations were the greatest in the history of the local packing industry.

On March 22, 1935 the Times-Advocate announced: "Orange Packing House Is Nearly Ready for Work." As reported, actual construction work was practically completed, machinery was being assembled in the plant, and the grounds were being landscaped. It was expected that oranges for exportation to foreign countries would be packed at the new house shortly after the first of April. The William P. Neil company, Ltd. had been responsible for the construction work. According to the article, Neil had completed several of the largest structures in the southwest during the past few years. Among the contracts held by the company were a large hotel addition and cottages at the Grand Canyon for the A.T. & S.F. railway, a large warehouse for the C.C.M.P. oil company at Torrance, a big ice plant in Fresno county, a warehouse for the U.S. Gypsum company at South Gate, a packing plant for the San Fernando Heights Orange Association, and a district icedelivery truck building for the Central Manufacturing Company.

Within a month, the Times-Advocate would report that a local record had been set for packing oranges at the new plant. article of April 17 advised local readers that the newly installed machinery had undergone a thorough test; a rate of 14 packed boxes a minute had been achieved. According to the report, this was the equivalent of three carloads per hour. Manager Lloyd Carson pointed out that the average speed would probably be between 10 and 12 boxes per minute. The loading capacity for the plant would be a little more than 12 carloads a day. This would more than double output at the old plant. The article gave credit to the following officers and directors of the EOA for the construction of the new plant: B. C. Wohlford, president; H. B. Johnson, vice president; F. E. Lindley; Edwin King; Ranald MacDonald; A. E. Bennet; and L. R. Green. The building committee included Wohlford, Johnson, King, and Carson.

The next day, the <u>Times-Advocate</u> admitted that it had erred in its reporting of the previous day. "One Car Per Hour Is

Packing Record," rather than three per hour. Lloyd Carson, plant manager, advised that the number of boxes per minute was correct, but the carloads had been misinterpreted.

'But, three carloads per hour is entirely too fast,' commented Manager Carson, who good-naturedly corrected

the newspaper error. 'We could not haul in fruit fast enough to keep up that record,' complained Rupert Baldridge, fruit truckman for the association. 'It would make us dizzy to see the oranges going through that fast,' declared some of the graders.

The May 23 edition of the <u>Times-Advocate</u> reported that the "fine new institution" was holding an open house and invited the public to attend. According to the article, courteous employees conducted visitors through the plant, explained the workings of the machinery, and served orange juice, "the most appropriate drink that could be served at this place."

The May 1935 edition of the <u>California Citrograph</u> reported the expansion of the Escondido citrus cooperatives packing plants. The new orange house was described as follows:

The building is of concrete and steel construction and is covered with an Arch-Rib trussless roof, of a type similar to those on the Lindsay Citrus Growers Association and Upland Lemon Growers Association houses. The span of this roof is 120 feet, said to be the widest of its type ever installed. There are no columns or intermediate supports of any kind in the interior of the building. This type of roof permits natural lighting from five directions and eliminates shadows anywhere in the building.

Both the main and basement floors are of concrete. Provision has been made in the packing room for two fivesizer units, but for this season only one unit has been installed. The second will probably be required next year. All of the equipment is new except two of the sizers brought from the old plant and some of the gears and belting salvaged from the former unit. This equipment was installed by the Citrus Machinery Co. and includes a number of novel features.

The stack elevator brings the boxes from the basement coloring rooms and after the boxes have been dumped onto the short conveyor belt leading to the soaking tank, the empties are placed on a conveyor which takes them

overhead out of the house across the drive to the empty box storage shed. Because of the long hauls to the packing house, 22,000 empty boxes are kept ready for use, which is considerably more than the ordinary association of like size requires.

The washing unit is the new CMC combination outfit and before the fruit reverses from the washer to the graders there is a pony sizer to eliminate the small fruit. At the far end of the grading tables is another sizer which will permit the "by-passing" of large or small sizes around the fruit stamping machines. This is a valuable feature, for oftentimes in years of extremely large or small sizes it may at times be desirable not to stamp certain sizes. Overhead conveyors from the graders take the culls and standards direct to bins at the south end of the building. The "standard" bin is equipped with roller sizers to roughly size the fruit. This is fruit generally sent to the Los Angeles auction.

In handling grapefruit, a portable dumping conveyor has been originated so that fruit which has already been washed and set back in the basement may be graded, sized and packed without putting it through the washing operation a second time. Very often, because of sizes, grapefruit is set back into storage until orders are received for the fruit. A reversible conveyor to the basement has been installed at the southeast corner expressly to take grapefruit to and from the basement.

Fruit is received directly into the basement by belt conveyors and stacked by a new hydraulic stacker. The stacked boxes move down the hallways between the coloring rooms on an endless chain conveyor. The only hand trucking of fruit in the basement is from this chain conveyor to and from the coloring rooms, a distance of not more than 30 feet. A return conveyor system brings the fruit back to the stack elevator from the coloring rooms.

There are 12 coloring rooms to each unit, or 24 in all. Each has a capacity for about 1400 boxes of fruit. The trickle ethylene system has been installed. The coloring rooms are also equipped with a cooling and ventilating system put in by the Carrier Corp. Mr. Carson [manager of the Escondido Orange Association] states that it is possible to cool the fruit down from a juice temperature of 95 degrees to 78 degrees in a very short time. This should improve the efficiency of the color-

ing operation. Partitions in the coloring rooms are of cement plaster and the open ends have wooden doors which swing upward when the rooms are being filled or emptied.

There is an area in the basement 30 feet wide running the entire length of the building to be used for storage of shook [a set of pieces used in assembling a box], empty packing boxes, and other supplies. Under the office on the north end of the building is a store room and tool room.

The sizers are equipped to handle either oranges or grapefruit. The second unit when installed will handle oranges only. The packed boxes are assembled at the north end of the sizers for lidding and strapping and close to the doors leading out of the car loading platforms.

Two new Electric Fruit Marking Co. stamping machines have been installed, one of the eight-run type and one of four-run. These will stamp either oranges or grapefruit.

The one unit installed in the house can easily handle six cars of oranges in an eight-hour day. The south, or back wall of the huge building is of wood and plaster construction so that when it becomes necessary to enlarge the plant, the wall may be removed and the extension made on the back end.

H. E. Crenshaw's annual <u>Times Advocate</u> review of the state of Escondido agriculture was reported in the November 1936 <u>Citrograph</u>. The year 1936 was a banner year for local agriculture. A total value of \$4,875,000 was added to the economy from citrus, eggs and poultry, avocados, and walnuts. Valencia oranges with 1,058 carloads and lemons with 865 carloads lead the group. Citrus shipments totaled 2,156 carloads with a freight-on-board return of \$2,425,000.

Another major step in the advancement of the Escondido Orange Association took place in May 1938. May 28 was a day of celebration as the new precooler and ice storage plant was dedicated. Bert Stolle, EOA manager, had the plant running at a near capacity rate as visitors were given guided tours. Constructed by Gay Engineering Company of Los Angeles at a cost of approximately \$197,000, the reinforced concrete building was three stories high and 100 by 160 feet in dimension. Normal capacity of the plant was 75 cars, but an additional 19 cars could be accommodated if necessary. To

get the fruit from the packing house, two tunnels passed beneath the three spur tracks. One contained a Griffith Equipment Corporation conveyor system which automatically carried boxed fruit from the lidders to the precooling rooms. Here oranges were stored at temperatures ranging from 36 to 38 degrees and grapefruit were stored at a temperature of 56 degrees F. The ice making plant, with a capacity of 90 tons daily, produced ice for the refrigerator cars in which the fruit was transported.

The article reported that the EOA, one of the largest in the state, shipped fruit for 533 growers representing 5,300 acres. The 1938 Valencia crop would amount to 1,400-1,500 cars; 45 cars of navels were shipped; and the grapefruit crop was estimated at 90 cars. It further noted that the EOA employed 307 people--114 packers, a regular crew of graders, and 126 pickers. Finally, the article mentioned the association's warehouse which was in the packing house/precooling plant complex. It was used for, among other things, the storage of ladders and fertilizer used by Escondido's orange and lemon growers. (The article also included photographs of the over-all building complex, the new plant, the lidder and conveyor line, rail cars being iced, and a snapshot of the workroom floor of the packing house.)

The EOA operated the plant until 1962. Because of changing market conditions and transportation patterns, the EOA dissolved and sold the packing plant to Paramount Citrus Association, Inc. (The plant was sold on 4 April 1962 by conveyance deed, Instrument No. 62-57130 at San Diego County.)

Paramount Citrus Association, Inc. is an independent fruit processing and marketing organization that is based in Los Angeles. Founded in 1932 as a selling organization in the Los Angeles Seventh Street Market, Paramount expanded into processing after World War II. At that time it began buying existing plants and producing under its own brand names. Calfame is the label under which Paramount markets its premium fruit. (The name Calfame was apparently selected in honor of a racehorse that produced winnings for the Paramount owner.) Paramount expanded and updated portions of the plant in 1972. By the mid-1980s, however, the cost of water and spread of urbanization reduced the acreage available to fruit growing. As a result, Paramount closed its plant in 25 1987 and shifted its operations to the San Joaquin Valley.

PLANT OPERATIONS

Since the operating equipment has been removed from the plant (only scattered remnants remain) and no equipment layout plans are available, this discussion is based on an interview with Mr. Bob Siemons, the former manager of the Calfame plant in Escondido. He was associated with the plant from 1962 when Paramount Citrus purchased the plant from the Escondido Orange Association until the plant was shut down in 1987. The path of the discussion will follow the fruit from its entry to the plant in a field box or bin to its exit as a neatly packed box of Sunkist or Calfame oranges (the plant originally processed both oranges and grapefruit; under Paramount Citrus, lemons were added).

At the time the plant was opened in 1935, the oranges were trucked to the plant in 55-pound field boxes. The boxes were off-loaded by hand at the loading dock along the south end of the building. From there they were lowered into the basement by a hydraulic stacker. Between the stacker at the south end and a stacker near the center of the basement ran a continuous chain conveyor on which the boxes were carried. Along the west side of the conveyor corridor are 20-foot by 40-foot sweating/coloring rooms. The field-picked fruit was stored in these rooms from one to three days.

(In 1972, when the addition—four cooling rooms and roofed slab—was constructed, the fruit came from the orchards in 1,000—pound bins. The bins would be carried by fork lift to the precooling rooms which opened to the slab. Once ready to process, the fruit was dumped from the bins onto a belt conveyor on which it would be pregraded as it was carried inside to the wash units. From there the process was as described below.)

The purpose of the interim storage was to cool the fruit from the field temperature and to allow some of the moisture in the skin to evaporate (sweating) thus reducing the potential for maring its surface. It was also in these rooms that the fruit was colored. Coloring was a process whereby the fruit, if green from early picking, would be treated so that its skin would turn orange. Small amounts of ethylene gas would be added to the air to assist the skin in reaching the desired color. (The practice was apparently discontinued in the late-1960s when tree-ripening began to predominate.) (Photo HAER No. CA-69-12 depicts a typical coloring room.) The apparatus mounted to the rear-center of the ceiling was used to introduce humidity to the room. Cool air and, when required, ethylene, were circulated through the wooden ducts

along the sides of the ceiling. Insulated wooden doors (removed) sealed the rooms.

According to an article written when the building was constructed (see historical context), there were originally twenty-four coloring rooms. Apparently, all but seven of these rooms were converted to the three cooling rooms in the late-1960s (Photo HAER No. CA-69-13).

The heart of the cooling and air processing operations was the air washer/fan room and compressor room areas. The original system included the air washer/ fan room (basement plan and Photo HAER No. CA-69-10). Brine, stored in an open concrete tank, was pumped and circulated through an eliminator unit through which outside air, from an intake on the west side, was blown by a large fan unit. The cooled air was then circulated through the various coloring/sweating and cooling Humidity control and ethylene equipment was also (This system was supplemented by natuhoused in this area. ral cooling; cool night air would be admitted into the basement by opening the windows. In the morning the windows would be closed thus trapping the cool air.) Also integrated with the intake and cooling units was a dual fan unit (in a room at the south end of the conveyor) which ejected interior air. During coloring operations, the air was exchanged at set intervals (every 12 hours, for example) to maintain required composition. Later, in the late-1960s, a Trane freon compressor unit was installed in the mechanical room. The compressor-cooled air would be piped to condenser units which would distribute air to the cooling rooms.

Once the field fruit had been sweated or colored, it was taken from the room, placed on the conveyor and moved to the center stacker, and then lifted up through the first floor The first step was to dump the fruit from for processing. the field boxes into the wash unit. Then the boxes were carried by conveyor to a box storage shed on the building's west side (removed in 1972 when the addition was construc-Here they would remain until needed again in the orchards. Meanwhile, the fruit was being soaked and brushed in a mild cleaning solution. It was then rinsed and spongerolled to remove the water. Now with clean, dry skin, the fruit received its "make-up." A brush waxer would apply a light coating of wax that would seal the pores. This was done to retard moisture loss and shrinking and to enhance visual appeal. A trip through the hot air dryer to dry the wax ended the processing phase of the journey.

Now clean and radiant, the fruit rode the conveyor

to grading tables. Keen-eyed judges of beauty presided over the fruit parade, examined it carefully, and sorted it into grades according to consumer-approved criteria. Color, shape, and skin condition were the features considered by the expert inspectors when making their judgements. With gloved hands (to protect the precious commodity), they placed the graded fruit on other conveyors (by grade) which moved to sizing machines.

Only fruit that met specific standards "which indicate good eating quality and a certain prescribed form, texture and external appearance" remained in the main conveyor and journeyed through the stamping machine. There it received the cherished name "Sunkist" (or later, "Calfame"). The second grade was placed on a secondary conveyor and relegated to being eaten in anonymity. The culls, or rejects, were placed on a conveyor that carried them up and out of the building to a wooden bin (Photo HAER Nos. CA-69-4 & 10). Here they were collected in 25-ton lots, dumped into trucks, and transported en masse to a juice plant.

Back in the plant, the No. 1s and No. 2s were beings weighed, counted, and sized. The seven sizing-machine units consisted of a series of wooden rollers over which the fruit passed. From start to the finish, the space between the rollers became increasingly wider. Only the largest could run the course without falling into a bin with members of its own size.

Here the packers took over. Flashing, white-gloved hands wrapped individual oranges in tissue paper (treated with a decay prohibitor) and placed them into prelabled wooden boxes. each size had its own packing pattern so as to maintain consistency in the numbers of oranges and the weights of boxes. After packing, the boxes stopped for a brief second at the lidding machine. Here, lids were nailed to the boxes by a manually-operated hydraulic press. Once lidded, the boxes were stacked by grade and size for shipment. If not immediately shipped, they were conveyed to the basement, then through the tunnels to the pre-cooling plant/ice house for storage. The fruit was shipped by refrigerator cars, which were cooled by ice produced in the plant. (The operation involving the ice house was discontinued in the mid-1960s as a result of changing technology and shipping modes.)

When paper boxes replaced wooden boxes in the 1950s, tissue paper was no longer used to wrap the fruit. The decay retardent provided by this paper was incorporated into the waxing process. The bottom and top flaps of the boxes were

sealed by a Knapp-Standard carton sealer. After sealing the boxes were conveyed to the basement where they were stored on pallets (by grade and size) in the cooling rooms. When time to ship, the pallets were lifted to the shipping floor (east side of the packing plant) by a chain-driven lift in the southeast corner. Although shipment by trucks began to predominate through the 1950s, rail was used until 1985.

ARCHITECT

William W. Ache was born in 1886 in Nazareth, PA and died in Los Angeles on March 13, 1957. Ache attended high school in Pennsylvania. He came to Los Angeles in 1905 and worked as a draftsman with Parkenson and Bergstrom Architects until 1907. After returning to Bethlehem, PA for two years, Ache returned to Los Angeles in 1909. He received his license to practice architecture in California in 1921. He remained in private practice in Los Angeles until his death.

Ache designed several churches (in Lindsay, Los Angeles, and West Covina). He is also credited with over sixty fruit packing plants in the southwestern United States. Besides Escondido, he designed plants in Indio, Lindsay, Upland, Santa Barbara, Fillmore, Oxnard, Goleta, and Fresno in California, and Phoenix and Yuma in Arizona.

NOTES - HISTORICAL INFORMATION

- 1 Frances B. Ryan, <u>Yesterdays</u> in <u>Escondido</u> (Escondido, CA: Frances and Lewis Ryan, 1973), pp. 84-7.
- ² "Escondido--The Sun-Kist Vale," <u>California Citrograph</u>, May 1916, p. 22.
- J. H. Heath. "Escondido Valley's Citrus Activities," California Citrograph, May 1928, p. 264.
- W. B. Geissinger. "Evolution of Sunkist Selling Plans," California Citrograph, October 1925, pp. 416 and 436.
- ⁵ "Escondido's Fine New Sunkist Lemon House is Formally Opened," <u>California Citrograph</u>, October 1929, p. 516.
- ⁶ "What Citrus Means to Escondido Brought out at Celebration," <u>California Citrograph</u>, November 1932, p. 30.
- 7 Harry Crenshaw, "Busy Day On At Packing Houses," Escondido Daily Times-Advocate (Escondido), 4 June 1934, p. 1, col. 1.

- ⁸ Harry Crenshaw, "Ship 66 Cars of Citrus; Local Records Are Smashed," <u>Escondido Daily Times-Advocate</u>, 18 June 1934, p. 1, cols. 1-2.
- 9 "Escondido Citrus Cooperatives Expand Their Packing Plants," California Citrograph, May 1935, p. 202.
- 10 "New Packing House Proposed by the Escondido Orange Association," Escondido Daily Times-Advocate, 8 August 1934, p. 1, cols. 5-7.
- "Members Vote to Construct New Orange Association Packing House," <u>Escondido Daily Times-Advocate</u>, 15 August 1934, p. 1, cols. 5-7.
- 12 "Great Addition to Lemon Packing House is Started,"

 <u>Escondido Daily Times-Advocate</u>, 16 October 1934, p. 1, cols.
 6-7.
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PART II. ARCHITECTURAL INFORMATION

A. General Statement

- Architectural character: The reinforced-concrete Moderne building is characterized by its horizontal scale, and the volume included within its segmentallyarched "hangar" roof. Resting on a raised basement platform, the building consists of the two-story, arched-roof packing house which is fronted by a onestory flat-roof office wing. Vertical elements include the flat grooved-piers which divide the window bays of the office wing and slender buttresses which support the sidewalls of the packing house. Skylights along the roof crown, monitors at the juncture of the roof and parapet, and expansive windows at the ends of the packing house section provide natural interior lighting as well as facade detailing. The stylistic definition of the Moderne building is limited to the office wing. Details include: flat grooved-piers which terminate below the parapet, the steamlined brackets which support the northeast loading platform, and the half-round milkglass light fixture that flanks the public entry (Photo HAER No. CA-69-8).
- 2. Condition of fabric: The building is basically sound; but, because it has been vacant for several years, it has experienced some deterioration and vandalism.

B. Description of the Exterior:

- 1. Overall Dimensions: Rectangular in shape with a length of 301'-6" and a width of 121'-6". Centered and projecting 20 feet from the front is a reception/office area that is 41'-6" wide (Photo HAER No. CA-69-17 -- First Floor Plan). The building height is approximately 40 feet from grade to the top of the skylight. The height of the office wing is 18 feet from grade to the top of the parapet (Photo HAER No. CA-69-18 -- Elevation Drawings). First floor elevation is 4 feet above grade.
- 2. Foundation and basement structure: The basement is partially day-lighted by windows above grade along its front and side exterior walls. The floor is a 4-inch-thick reinforced concrete slab resting on grade and reinforced concrete footings. The basement walls are 9-inch-thick reinforced concrete. Spaced 20 feet on center and embedded in the basement walls are 18 x 32 x

reinforced concrete columns which extend from the concrete footings to within 4 feet of the top of the side parapets (tapering on the outside wall from 18 inches at grade to 8 inches near the top) (Photo HAER No. CA-69-19).

In addition to the columns in the exterior walls are internal columns that are spaced 20 feet on center to form a structural grid which supports the first floor (Basement Floor Plan and Photo HAER Nos. CA-69-11 & 13). These reinforced concrete columns are 18 inches in diameter with inverted cone capitals and drop panels. The northern-most row of columns is rectangular and 18" X 32" in dimension. The height of the columns from basement floor grade to the bottom of the first floor is 11'-5-1/2".

Walls: All original walls, except for the south loading dock, are reinforced concrete. The front facade (north) consists of the one-story office wing projecting from the end of the two-story segmental-arched main section (Photo HAER Nos. CA-69-3, 4, 8 & 18). Centered in and projecting from the wing is a four-bay salient which houses a reception/office area. Wide concrete piers, resting on concrete footings (sub-grade) and extending to within 2 feet of the top of the parapet, divide the office wing and its salient into twelve equally-sized bays. Except for the northeast corner, which contains a wooden loading door, all the bays contain multiple-light, metal-sash windows. Concrete steps provide access to the loading door. Access to the offices is provided by concrete steps and a door at the east side of the central salient.

Four sections of multiple-light, metal-sash windows, separated by concrete piers, divide the area beneath the arch of the roof. The painted letters "CALFAME" and, beneath in smaller size, "PARAMOUNT CITRUS ASSOCIATION, INC." are centered in the wall arch above the windows. "ORANGES" and "LEMONS," also in painted letters, flank them. "CALFAME" is highlighted by neon tubes (Photo HAER No. CA-69-9).

The front facade is unaltered except for the lettering which originally read "ESCONDIDO ORANGE ASSOCIATION" and followed the curve of the roof.

The west side facade consists of the front one-story

office section, the two-story packing plant, and loading dock (Photo HAER Nos. CA-69-4, 5 & 18). The office section is divided into two 20-foot sections by the abovedescribed piers and the plant section is divided into thirteen sections by narrow concrete columns spaced 20 feet on-center. Within the bays are alternating loading doors and multiple-light, metal-sash windows. A metal canopy originally extended over a five-bay section north of center. The 20-foot-wide loading dock is enclosed with sheet plywood and l" X 6" wood boards and covered by a sloping shed roof (the sides and end of the dock were originally open--date of enclosure is unknown). The roof monitor is divided into eleven sections which correspond to the sections of the wall. Topping the roof is the raised skylight section with horizontal ventilation louvers along the side.

The 1972 addition to the southern portion of the west side resulted in the following alterations to the original facade: from north to south, loading doors number 2, 3, 4, and 5 have been filled with concrete (number 3 now has a pedestrian door). The windows between doors 3 and the south end have been filled with concrete. Approximately 60 feet of the metal canopy has been removed (northerly 40 feet is deteriorated).

The east side facade is essentially the same as the west but is unaltered except for the dock enclosure (Photo HAER Nos. CA-69-6, 7, 8 & 18).

The rear facade (south) consists of the two-story segmentally-arched rear of the packing plant from which extends the enclosed concrete loading dock (Photo HAER Nos. CA-69-5, 6 & 18). A sloping shed roof covers the dock. Four window sections, identical to the front, occupy the portion of the wall above the roof.

The rear facade has been altered in the following manner: a stucco-clad 10' X 11' toilet room has been added to the southeast corner of the dock. This resulted in the replacement of the wooden stairs in the original South Elevation drawing by stairs on the east side of the toilet room; the dock has been enclosed by wooden wall sections. No dates are available for these alterations.

4. First floor and roof structure: The floor slab is 7-1/2"-thick two-way reinforced concrete. It is tied into the exterior walls and column grid (Photo HAER No.

CA-69-19). As discussed, the reinforced concrete walls extend from the basement footings and terminate in a parapet. The columns also rise from the footings but terminate 4 feet below the top of the parapet. Within the clear span packing plant section, a reinforced concrete beam ties the columns of the sidewalls together and supports the ends of the "arch rib" roof structure (Photo HAER Nos. CA-69-14, 15, 16 & 20). The wall at the south end of the packing plant section was designed as a temporary wall that could be removed if the plant were expanded. It consists of 2" X 6" studs, 16 inches on center, between 8" X 12" reinforced concrete columns (20 feet on center). The wall surface is plaster on wood.

The roof structure consists of double-2-1/2" X 14-1/2"-Douglas fir members spaced at 6'-8" on center (Photo HAER No. CA-69-6). The arched ribs are tied together with 1/8"-thick steel plates and 5/8"-diameter bolts. The height of the roof at mid-span is approximately 33 feet and at the sidewalls, 14 feet. Steel rods, with a diameter of 2-1/4" and spaced at 20'-0" on center, span the entire width of the building and tie the east and west walls together (Photo HAER Nos. CA-69-14 & 15). (Also note in Photo HAER No. CA-69-16 the lateral bracing of the arches; it was installed in 1986.)

The roof is sheathed with straight 2" X 6" tongue and groove planks spanning between the arches and covered by roofing paper. Along the crown of the roof is a 10-foot-wide skylight which runs almost the length of the building (to within 20 feet of each end). Wooden baffles (approximately 1" X 12") are set in the lower portion of the skylight housing to diffuse sunlight (Photo HAER No. CA-69-16). In addition, the skylight housings contain louvered horizontal openings (1' X 5') for ventilation. Monitors extend along the lower portion of the roof on each side (parallel to and the same distance as the sky-lights). Eleven 5' X 17' multi-light, metalsash windows provide additional natural lighting.

The northerly or office portion of the building consists of 6-inch to 9-inch-thick reinforced concrete exterior walls (extending from the basement wall). Eighteen-inch-thick and 2'-ll"-wide reinforced concrete piers, spaced approximately 9 feet on center, provide add-bays. They extend to within 2'-6" of the top of the parapet. The interior space is divided by 2" X 6" stud walls with a plaster surface.

The roof structure consists of two types--steel bridging trusses, spaced 24 inches on center and spanning the central salient (approximately 38 feet), and 2" X 12" wood joists, spaced 16 inches on center, spanning the recessed side wings (approximately 19 feet). The central portion contains two 6' X 7' skylights and slopes slightly to the side wings (Photo HAER No. CA-69-9). The side wings slope to the central section and at the juncture of the two systems are drainage spouts.

The south end of the building contains a 20-foot-wide loading dock which extends the width of the building. The dock is covered by a shed roof supported by 6" X 6" wooden posts spaced 20 feet on center. Bolted to the posts are 6" X 12" wooden beams upon which rest the 2" X 10" rafters, spaced 24 inches on center. The roof is covered by tar composition over 1" X 6" boards.

5. Openings:

a) Doorways and doors: Two door openings are in the front: a wood-framed, plate-glass, double-door opening to the east side of the public reception area and a single wooden loading door at the east corner (Photo HAER Nos. CA-69-8 & 18). They are framed with simple wooden headers and jambs.

The west facade originally contained six door openings: one wooden pedestrian door and five double wooden loading doors (Photo HAER No. CA-69-18). As described, three of the loading doors have been blocked with concrete and one has been converted to a pedestrian door (steel).

The east side contains six loading doors identical to the west side. They are unaltered. An 8' X 8' wooden loading door was added to the south loading dock when it was enclosed (Photo HAER No. CA-69-6).

There were originally three double wooden loading doors in the rear facade (Photo HAER No. CA-69-18). When the dock was enclosed, four loading doors and one pedestrian door were added. The pedestrian door is 3'-0" six-panel wood with wood board surrounds. The loading doors range in size from 6 to 11-feet wide and are 8-feet high. Three are mounted on overhead steel channels and slide; the other is hinged.

b) Windows: The location, configuration, and

schedule of the metal-sash windows are shown on the original elevation drawings (Photo HAER No. CA-69-18). Vandalism has resulted in the breakage of several window panes and the covering of the basement windows with boards. With the exception of the west facade, in which the southern four windows have been blocked with concrete, the original windows are unaltered (some remain operable).

6. Addition: In 1972, an addition was constructed along the southern portion of the west side of the building. It consists of a small office, boiler room, refrigeration equipment room (adjacent to building and approximately 20' X 35'), and four equally-sized degreening rooms (approximately 108' X 70' total size). The walls are 2" X 6" wood stud construction spaced 16 inches on center. The surface is stucco over plywood. On the west side of the addition (loading bays open to west) is an 88' X 100' concrete slab. A corrugated metal roof supported by tapered steel girders spaced approximately 20 feet on center covers the building and slab. The girders are supported by 4-inch steel-pipe columns and a combination of 4" X 10" and 6" X 16" wooden cross members. At its peak elevation, the building is approximately 26'-6" in height.

C. Description of the Interior:

1. Floor Plans:

a) Basement: As shown on the plan sketch, the room arrangements are influenced by support column grid. The full basement extends from beneath the loading dock at the south end to beneath the central salient and its stairs at the north end. A long narrow corridor runs along the east side of the building and opens to an irregularly-shaped open area at the north end. This area was used to store shook, empty packing boxes, and other supplies. Two stairways and a freight elevator are along the east wall.

Beneath the central salient are two rooms that were used for tool and general storage.

In the southwest quadrant are seven sweating/coloring rooms in which fruit was cooled and colored (if necessary) before being processed (Photo HAER No. CA-69-12). They are identically-sized, -finished, and -equipped and open to a narrow corridor in which the chain conveyor

and hydraulic stacker operated (Photo HAER No. CA-69-11). At the west end of the dividing walls are single pedestrian doors.

Adjacent to the north of the coloring rooms is a fourroom complex which housed air washer and fan equipment (Photo HAER No. CA-69-20--Air Washer & Fan Room Plan and Details). As shown in the sketch of the Basement Plan, the fan is mounted in the southeast corner room and opens to the southwest corner room. The west side of this room consists of a 1" X 6"-board wall with a sloping ceiling (to allow passage of air from fan room). The equipment in the northeast corner room has been removed (some pipe remnants remain). The northwest corner room is an open concrete water tank as shown in the Air Washer plan and details (Photo HAER No. CA-69-A corridor passes along the west side of these rooms and links the adjacent coloring room and equipment room on the north side. (There is no wall between the corridor and the water tank room.)

The mechanical equipment room opens to the conveyor corridor. Doors provide access to the Air washer/Fan room, the corridor along the west wall to the coloring rooms, a large cooling room on the east side, and a small air handling equipment room on the north. The mechanical equipment has been removed and only a 3' X 8', 2-foothigh concrete pad remains. The pad was a mount for a freon compressor unit that was used for the cooling system. (Apparently, this system was installed in the late 1960s to replace the original system.) A circular steel stairway which provided access between this room and the main floor has been removed. There are also remnants of electrical switch panels on the north and south walls.

On the east side of the conveyor corridor and north of the mechanical equipment room are three rooms which were used to cool fruit that had been processed and packed. Two rooms have doors opening to the conveyor corridor and the other room opens to the mechanical equipment room. All have loading doors along the corridor on the east side of the basement. Within each of the cooling rooms is a small room which housed a 24-inch diameter fan (two fans in the large room). The fans directed air into the space above the dropped ceiling and into the cooling rooms via sheet metal cones projecting from the ceiling (Photo HAER No. CA-69-13).

b) First Floor: The northerly portion of the

building contains offices and workers' restrooms (Photo HAER No. CA-69-17). Entry is from the east side via stairs with a north-south run. The main entry opens to a waiting area that is separated from a large bookkeeper's room (general offices) by a wooden counter with glass partitions. The bookkeeper's room extends back to the wall dividing the plant and office area. (A sheetrocked 2" X 4" wood stud wall presently divides the bookkeeper's room (date of erection unknown).) doors, one at each corner provide access to the plant area. Along the west side of the bookkeeper's room is a small supply room and next to it a concrete vault. of the vault and supply rooms -- with access from the plant only--is a women's rest room, and to its west a men's restroom. On the east side of the bookkeeper's room are the manager's and director's offices. Each has a closet. East of the director's office is a loading vestibule with loading doors in its north end and in the north corner of the plant area (opening east).

The plant or processing area is a vast clear span room approximately 120 feet wide, 260 feet long, and 33 feet from floor to ceiling crown. In this room the washing, sizing, grading, sorting, Sunkist stamping, and boxing of oranges, grapefruits, and, later, lemons took place. Near the center of the east wall is a small foreman's A freight elevator is near the northeast coroffice. To its south are concrete stairs to the basement. Another set of stairs to the basement are in the southern portion along the east wall. Along the west wall near the north corner is the employee door and exterior stairway. A spiral staircase that was originally near the center of the west wall has been removed. At the south end of the plant area are three loading doors which open to a loading platform and cull room. All of the equipment associated with these operations has been removed. Only pigeons occupy the space.

Walls and Ceilings:

a) Basement: All perimeter walls and the walls of the air washer/fan rooms are poured concrete. The walls of the cooling rooms and their associated fan rooms are painted 1/4" plywood on 2" X 6" wood studs. They are insulated. The walls of the sweat/coloring rooms are plaster on metal mesh attached to 2" X 6" wooden studs.

The base ceiling is the bottom of the poured-concrete first floor slab. All rooms except the cooling rooms

have bare concrete ceilings. As described, the cooling room ceilings are painted plywood dropped approximately 12 inches below the slab. Sheet-metal cones (air vents), in a grid pattern, project from the ceiling. Light fixtures are ceiling-mounted and are either incandescent or florescent.

b) First Floor: The original walls of the office area are plaster on lath. The ceilings are acoustical tile. Masonite-panel wainscotting, dropped acoustical tile ceilings, and the construction of sheet rock over wood stud wall partitions in the bookkeeping area have altered the original character of the office area. The ceiling-mounted light fixtures are florescent.

The walls of the processing plant area are poured conconcrete and the ceiling is the exposed underside of the wood roof structure (Photo HAER Nos. CA-69-14, 15 & 16). Incandescent fixtures are suspended from the steel tie rods that cross the room.

- 3. Floors: With the following two exceptions all floors are concrete: the basement conveyor corridor is wood and the first floor offices are sheet linoleum.
- 4. Stairways/elevators: Two identically-sized concrete stairways along opposite ends of the east wall provide access between the basement and first floors. A wrought-iron, circular stairway between the basement and first floors that was located next to the center of the west wall has been removed.
- A 2,000-pound capacity Otis freight elevator was located in the northeast corner of the processing plant (Photo HAER No. CA-69-17). It was used to move materials and supplies between floors.

5. Openings:

- a) Doorways and doors:
- (1) Basement: Along the east wall of the basement are the openings for two tunnels which cross beneath the railroad spur to the former ice plant. They are 6 feet tall, and 8 feet and 5 feet wide.

Along the west wall of the cooling rooms are three door openings (without frame moldings) 6'-6" wide and 7' tall. The doors are painted plywood (insulated), 7'

wide, and slide along wall-mounted metal channels.

Four door openings are along the west side of the cooling rooms and open to the conveyor corridor. Two, one 3'-0" and one 4'-0", open directly between the cooling rooms and corridor. The others, 2'-0", open from the corridor to the fan rooms. Portions of the fan room walls have been removed, thus the door size cannot be ascertained. The fan room doors are framed by 1" X 4" boards. The doors are wood and hinged.

Six of the sweating/coloring rooms are without doors along the corridor side. One, the southern, has a partial wood board wall with an 8'-0" door opening. A sliding, 8'-4" wooden door closes the room. At the west end of the walls dividing the rooms are 2'-0" openings framed with 1" X 4" wood boards. The doors are five-panel wood and hinged.

Four door openings are in the air washer and fan rooms. Two, along the corridor between the rooms and the west basement wall, are 3'-0" metal doors. The others, which provide access from the mechanical room and between the two rooms, are 4'-0" hinged steel doors. The openings are framed by steel bucks.

A 4'-5" hinged wooden door is in the wall between the cooling and mechanical rooms. The framing is as described.

In the north wall of the cooling room is a 6'-6" opening with a 7'-0" sliding wooden door--identical to those of the west wall.

A 3'-3" hinged wood door in the south wall of the tool and storage room beneath the central salient. It is framed with 1" X 4" wood boards.

(2) First Floor: There are ten interior door openings in the office portion of the building; two from the plant to the restrooms on the north end, three loading doors at the south end, and one in the restroom in the southeast corner of the building. (See Photo HAER No. CA-69-17 for the locations.)

Except for three openings, all doors in the north end of the building (offices and restrooms) are solid wood with simple wood board surrounds. The vault door is steel. The doors between the bookkeeper's room/reception area and manager's office, and manager's office and plant

area are wood-framed plate glass (single) with single-light sidelights.

Each of the three openings at the south end are enclosed by double wooden loading doors. They are mounted on overhead steel tracks along which they slide.

- b) Windows: There are no interior basement windows. On the first floor, there are two windows between the office area and plant and three windows between the plant and loading dock (Photo HAER No. CA-69-17 for plan and Photo HAER No. CA-69-18 for south configuration). The windows between office area and plant are eightlight steel sash.
- 6. Mechanical Equipment: The equipment associated with the operation of the plant has been discussed under the subsection Plant Operations.
- a) Heating, air conditioning, ventilation: The building had no heating or air conditioning equipment. Natural ventilation was used for cooling. The office area was vented by 12" X 12" terra-cotta tiles in the exterior walls and the plant was vented by louvered vents in the skylight structure (Photo HAER Nos. CA-69-8 & 18). The windows could also be opened for ventilation.
- b) Lighting: The exterior lighting consisted of the decorative "Calfame" neon sign on the front (Photo HAER No. CA-69-9); a vertically-aligned rounded, milky glass fixture is attached to the pier next to the main entry; a clear glass globe is attached to the wall over the front loading door; four exposed bulbs with standard metal shades are attached to the east wall by pipe conduit (Photo HAER No. CA-69-8); and one of the same is attached to the south corner of the west wall.

Basement lighting consisted of a combination of incandescent and florescent, ceiling-mounted, exposed bulb fixtures.

The first floor plant area used a combination of incandescent and natural lighting. The metal-shade exposedbulb fixtures were attached to the steel tie rods. A touted feature of the design was the roof system which allowed natural illumination from five directions which, in turn, eliminated shadows anywhere in the building. Formerly, a sawtooth window configuration had been

standard for industrial plant lighting.

c) Plumbing: The plant was serviced by city water and sewer. The floor plan drawings depict the configuration of the restrooms (Photo HAER No. CA-69-17) which are essentially intact. A toilet has been added to the office supply room and a sink, toilet, and urinal have been added to the restroom addition at the southeast corner of the building.

D. Site:

General setting and orientation: The building site is on the south side of Mission Avenue, 168 feet west of the intersection with Metcalf Street. It extends south to Mission Road, formerly Santa Fe Avenue (see Site Plan drawing; the original site is shown on Photo HAER No. CA-69-20). The front of the building faces Mission Avenue. The west side faces a yard area which extends to the I-15 right of way. The rear faces a parking lot/yard area which extends to Mission Road. The east side faces the former Santa Fe Railroad spur which forms the site's northern boundary. Immediately across the spur, and extending south of the plant, is the former EOA ice house/precooling plant (1938), and to its north, the former EOA fertilizer and ladder storage building (circa 1935-1938). North of the storage building is a modern metal-clad commercial building (not associated with the packing plant complex).

Uses in the area are generally industrial and heavy commercial, with highway strip commercial along Mission Avenue. Aside from the three buildings which comprised the original EOA packing plant complex (of which only the packing plant is within the subject site), the neighborhood lacks a cohesive historic fabric.

2. Historic site and associated structures: The site drawing indicates the three major structures which comprised the packing plant complex. The packing house was the lead building, followed by the storage building (circa 1935 to 1938) and the ice house (1938). (Neither the storage building nor the ice house are within the project boundaries.)

The storage building, which at one time may also have been used to process grapefruit, is one story in height and approximately 50' X 100' in dimension. Of woodframe construction, the building has a plain stucco

exterior. It is supported by a concrete foundation and covered by a semi-circular-arched tar composition roof. The front facade (north) contains an entry bay flanked on each side by single window bays. Along the side facing the railroad spur, which is between this building and the packing plant, are wooden loading doors.

The ice house is three stories in height and approximately 100' X 160' in dimension. It is of reinforced concrete construction (poured-in-place) with a flat tar composition roof (reportedly, sections of the roof have collapsed). The facades are exposed concrete with nominal decoration. Flat concrete buttresses, extending to the parapet, divide the facades into rectangular sections that are vertically oriented. These sections are further defined by being recessed relative to the entablature or parapet—a corbel motif, terminated by a zig zag or wave pattern, is employed to decorate the juncture of these surfaces. These decorative details, as well as the overall arrangement of the facade elements, depict the Moderne influence of the building's design.

When the ice house was in use (until the mid-1960s), ice blocks were loaded into the freight cars from a wooden platform at the second story level of the building (the dark line on Photo HAER No. CA-69-2 indicates where it was located). A large two-story cooling tower that was on the east side of the top of the building has also been removed.

Two secondary structures are in the yard on the west side of the packing plant. They are within the project boundaries (Photo HAER Nos. CA-69-4 & 10). These are wooden bins which were used to collect culls (rejected fruit) until they could be hauled by truck to juice plants. (The date of construction is unknown--early historical views do not show the bins, and early written descriptions locate the cull bins on the dock area of the packing plant.) Both bins are constructed of a combination of 2" X 4", 2" X 6" and 2" X 8" boards.

The bin nearest the building is 11' X 37' in plan and approximately 14' in height. Ten 8" X 8" wooden posts, resting on 14" X 14" concrete pads comprise the vertical support members. The floor slopes forward to horizontal openings through which the fruit exited. Wrought iron levers were used to operate the four gates which controlled the openings.

The outboard bin is 23' X 26' in plan and approximately 30'in height (sloping to 16' at the off-loading side—the entire bin slopes, in contrast to only the floor of the former). It is supported by nine 8" X 12" wooden posts resting on concrete pads. Cross bracing of the vertical members consists of 2" X 6" and 2" X 8" boards. Supported by 8" X 12" beams, the storage bins are constructed of horizontal 2" X 6" boards. Three 3' X 3' louvered (wood) openings are in the upper north side of the bins.

Attached to the south side of the outbroad bin is a conveyor which extends from the monitor of the packing plant. The belt conveyor (probably rubber) was powered by an electric motor (removed). The conveyor bridging structure consists of welded square-tubular steel. It is approximately 5' X 5' in section and approximately 80' in length. Support consists of a wooden bracket attached to the side of the bin structure and a free-standing bracket consisting of two steel pipes (5" in diameter) with a steel rail cross member. (The conveyor structure was not part of the plant's original operational equipment and the date of installation is unknown.)

3. Historic landscaping: Landscaping is limited to the front (north side) of the building (Photo HAER Nos. CA-69-3 & 8). Delineated by a 6" concrete curb, the landscaped area extends 15' forward of the office salient and extends from the northwest corner to the loading platform in the northeast corner of the building. The landscaping materials consist of low junipers (up to 4' tall), low palms (up to 5' tall), fastigiate junipers (30' tall), pyramidal junipers (18' tall), and broad leaf shrubs (5-8' tall). These plantings are grouped along the front of the building, with the low junipers flanking the foot of the main entry stairs, and the broad leaf shrubs flanking the north side of the entry landing. The date of planting is unknown, but was probably soon after plant construction.

PART III. SOURCES OF INFORMATION

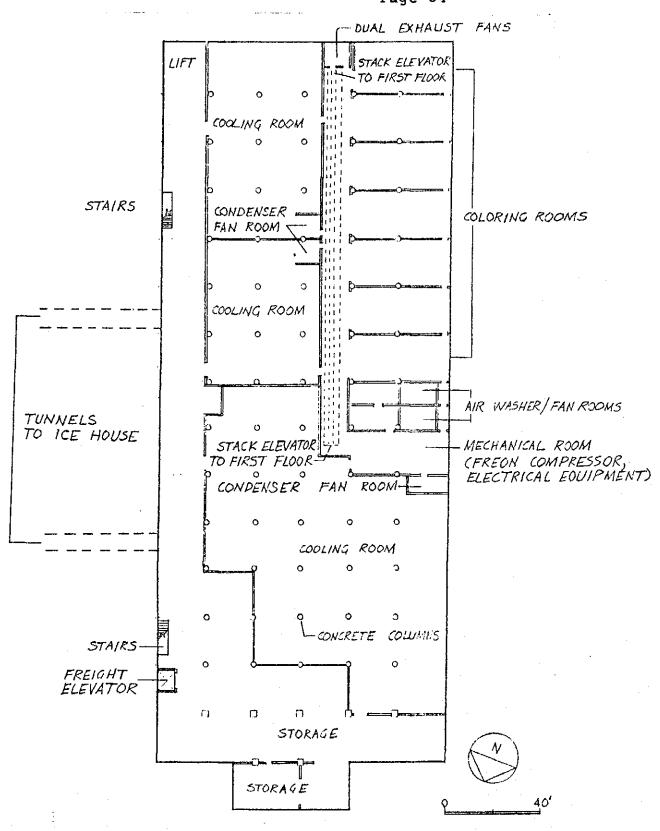
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- C. Architectural Drawings: Drawings cited and included in the photo set (Photo HAER Nos. CA-69-17, 18, 19 & 20) were obtained from the U. S. Postal Service Los Angeles Facilities Service Office, 3000 Ocean Park Boulevard, Santa Monica, CA. Paramount Citrus in Los Angeles may have the originals.
- D. Other Potential Information: The <u>California Citrograph</u>, which remains in publication as the <u>Citrograph</u>, covered the construction of the EOA Packing House. It may have historic photographs of the building and related activities.

IV. PROJECT INFORMATION

This documentation has been undertaken as a mitigative recording in accordance with a Memorandum of Agreement between the United States Postal Service and the California State Historic Preservation Officer dated and signed by representatives of both parties on 22 March and 11 April 1989, respectively.

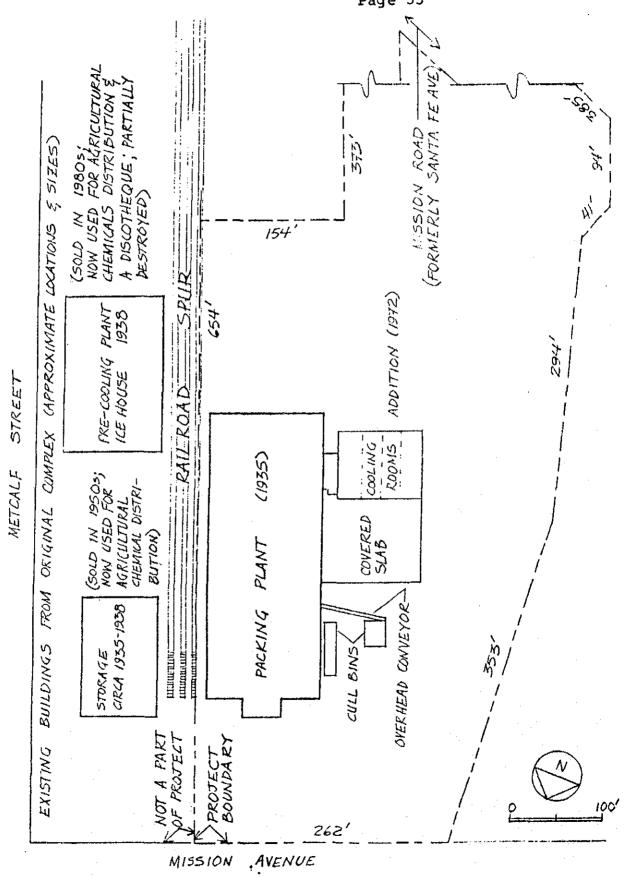
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15 June 1989



BASEMENT PLAN

ESCONDIDO ORANGE ASSOCIATION PACKING HOUSE (Calfame Packing Plant)
HAER NO. CA-69
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PLAN

SITE